



## **ANTIPASTI**

*please select one*

### **Green Tomato Chilled Soup**

Georgia Green Tomato, Honeydew Melon, Vidalia Onion, Lump Crab Meat & Cucumber

### **Zucchini Blossom and Clam Strips**

House Burrata Cheese Filled Zucchini Blossom and Crisped Clam Strips, Basil Pepper Gelee

### **Roasted Peaches & Tomato Salad**

Roasted Georgia Peaches, Heirloom Tomato, Roasted Pistachios and Whipped Brebis Cheese,  
Lemon Mint Vinaigrette

## **SECONDI PIATTI**

*please select one*

### **Asparagus and Summer Truffle Risotto**

Aquarello Risotto, Green & White Asparagus, Scamorza Cheese Gratinee, Summer Truffles

### **Linguini Frutti Di Mare**

Mediterranean Red Shrimp, Sapelo Island Clams, P.E.I. Mussels & Maine Calamari

### **Char Grilled Lamb Chops**

Fine Herb Marinated Lamb Chops, Local Mushrooms, Barbera Wine Jus, Potatoes Rostii

## **DOLCI**

*please select one*

### **Almond and Amaretti Tarte**

Whipped Mascarpone Cream & Strawberry Composta, Strawberry Gelato

### **Tiramisu**

“Pick Me Up” Espresso Soaked Sponge Cake, Layered with Soft Brandied Mascarpone Cheese

**NO SUBSTITUTIONS, GRAZIE! 65/PER PERSON**